

Gourmet BBQ



HOT-PLATE GRILL

Buffet served

For a minimum of 30 guests and including chef, presentation staff, crockery main plates, stainless steel cutlery, serviettes, and linen table cover.

- Home-made burger patties (50% meat/50% vegetarian)
- Gourmet sausages (rosemary and garlic/chicken herb)
- Tandoori chicken breast or 200gm MSA mustard pepper porterhouse steak
- Swiss brown whole mushrooms w garlic and thyme
- Caramelized onions
- Accompanying relishes and condiments
- Three (3) salad varieties including one leafy (refer our SALAD SELECTION)
- Whole crusty breads served with butter

\$42.00 per head

CHARCOAL COOKED I

With progressive tray service

For a minimum of 40 guests and including chef, presentation staff, crockery main plates, stainless steel cutlery, serviettes, and linen table cover.

- Choose four (4) kebabs (refer KEBAB SELECTION)
- Three (3) salad varieties including one leafy (refer our SALAD SELECTION)
- Whole crusty breads served with butter
- Cheese, dried fruits and nuts with crackers
Tasmanian Camembert or Brie, "Mersey Valley" Vintage, Lactos" Swiss, Creamy True Blue w Roasted Almonds, Raw Cashews Fig + Almond Praline, Dried Apricots/ Muscatel Clusters Cranberries, Dried Pears, Fresh Dates, Pistachios, Peaches, Macadamias, Adelaide Hills Plum Paste accompanied by Water Crackers, Almond Bread, Lavosh and Soy Linseed Biscuits
- Fresh sliced fruits
Pineapple, Rockmelon, Honey Dew, Strawberries, Grapes Orange Slices, Kiwifruit, Watermelon, Blueberries, Passionfruit Cherries (in season)

\$52.00 per head

CHARCOAL COOKED II

Sumptuous buffet

For a minimum of 40 guests and including chef, presentation staff, crockery main plates, stainless steel cutlery, serviettes, and linen table cover.

- Trio of dips (refer PLATTERS MENU)
- Choose three (3) kebabs (refer KEBAB SELECTION)
- Whole cooked prime cuts (pork, lamb or beef)
- Three (3) salad varieties including one leafy (refer our SALAD SELECTION)
- Whole crusty breads served with butter
- Cheese, dried fruits and nuts with crackers
- Either:
 - Fresh fruit flambé w double cream dip (bite-sized fresh pineapple, strawberries, bananas, honeydew and rockmelon mellowed over the coals in special mead and brown sugar syrup, or
 - Fresh sliced fruits platter

\$60.00 per head